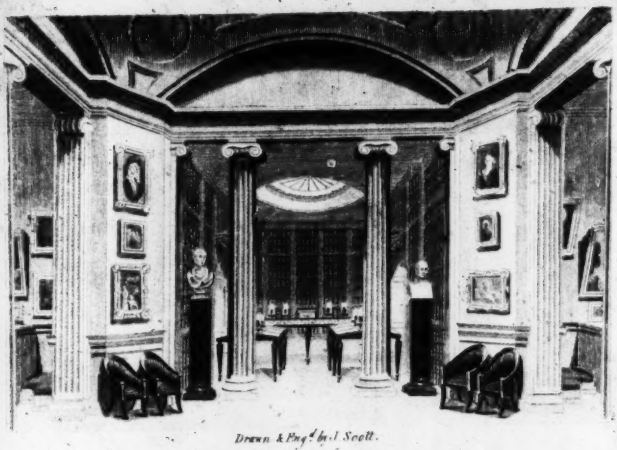

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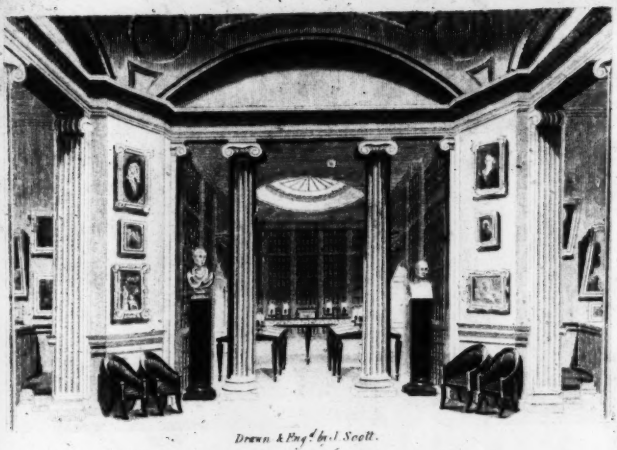
BIBLIOTHECA HUNTERIANA

GLASGUENSIS.

Em. 2. 27/4.

Ag. 9.



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BIBLIOTHECA HUNTERIANA

GLASGUENSIS.

Em. 2. 27/4.

Ag. 9.

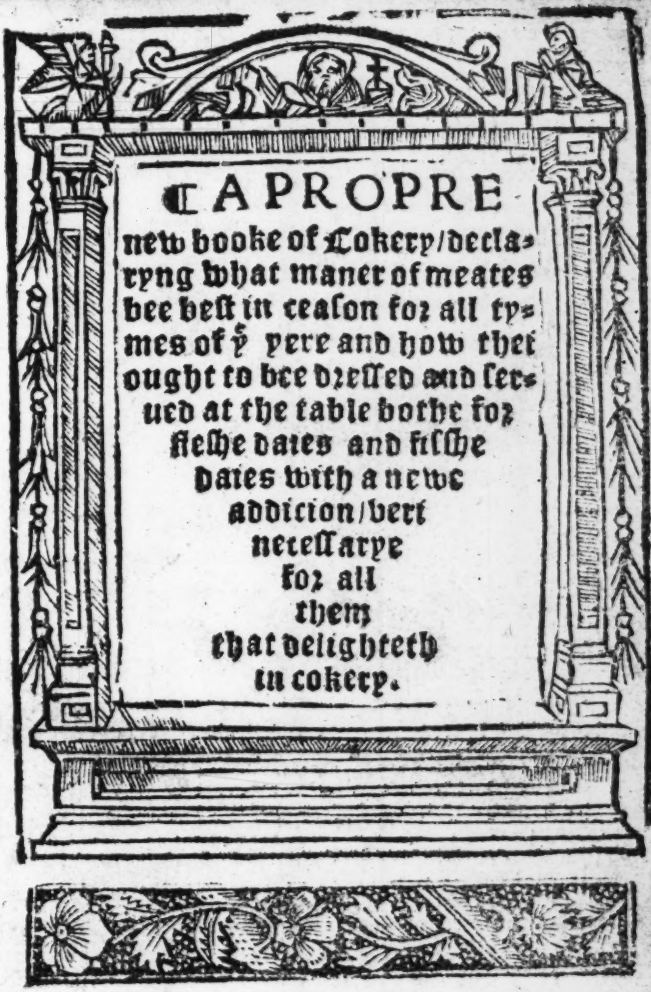
Placer

A.y. 9.14.

The titlepage border is
McKerrow & Ferguson 24,
but latest example there
(and in Addition) is [1534?]

N.B loss of original outside rule

Not in STC



A PROPRE new booke of Cokery/declaryng what maner of meates bee best in season for all tymes of ỹ yere and how they ought to bee dressed and serued at the table bothe for flesshe daies and fysshe daies with a newe addicion/very necessarye for all them that delyghteth in cokery.

Brawne is best from a forthnighte before Michaelmas till lent. Beife and Bacon is good all tymes in the yere. Mutton is good at all tymes / but frō Easter to Midsommer it is wurste. A fat pigge is euer in season. A goose is wurste in Midsommer mone/ and best in stubble time/ but when thei be yōg grene geese/ then thei be best. Veale is best in January and February and all other tymes good. Lambe and young kid is best betwene Christmas and lēt/ and good from Easter to Witsontyde. Kid is euer good. Hennes bee good at all tymes/ but best from Nouember to lent. Fatte Capons bee euer in season. Pecockes be euer good/ but when thei bee young and of a good stature / thei be as good as fesantes/ and so be yong groucis. Sinettes be best betwene all Hallowen daie and lent. A Mallarde is good after a frost / till candelmas so is a Teile and other wylde foule that swymmeth. A Woodcoke is best from October to Lente / and so is all other birdes as Dusels/ and Thrussels/ Ro-

bius/and ſuche other. Herons/Curlue Crane/Bitture/Buſtarde/be at all tymes good/but beſt in wynter. Fesauntes Partriche and Raill/ be euer good but beſt when thei bee taken with a Hauke. Quaile and Larkes be euer in ceaſon Connies be euer good and ſo is a doo. A Hare is euer good / but beſt frō Octobet to lent. A gelded dere whether he be fallow or red/ is euer in ſeaſon. A Pollarde is ſpeciall good in Maie / at Midſommet he is a Bucke/ and is derie good till holy roode date before Michelmas / ſo likewyſe is a ſtagge/but he is principall in Maie. A barren doo is beſt in wynter. A pricket and a ſorell ſiſter is euer in ceaſon Chekyns be euer good and ſo be pigeōs if thei be yōg.

Here after foloweth the order of meates how thei muſt bee ſerued at the table with their ſauces for fleſhe dayes at dynner.

The firſt courſe

Potage

Potage or stewed broth.
Boylde meate or stewed meat.
Chekyns and bacon.
Powdred beif.
Pies.
Goose.
Pigge.
Rosted beif.
Rosted Veale.
Custarde.

The seconde course.

Rosted lambe.
Rosted capons.
Rosted connies.
Chekyns.
Pehennes.
Bacon benelon.
Tarte.

The seruice at supper.

Potage or sewe
A salette
A pigges petito
Powdred beif sliced
A shoulder of mutton or a brest
Veale
Lambe.
Custarde.

¶ The seconde courle.

Capons rosted
Connies rosted.
Chekyns rosted
Pigeons rosted
Larkes rosted
Apie of pigeons or Chekins.
Baken veneson.
Tarte.

¶ The seruise at dyner.

Brawne and mustarde
Capons stewed or in white brothe.
A pestle of veneson vpon browes
A chine of biefe & a brest of mutto boyld
Chuettes of pies of fine mutton
Thre grene gese in a dishe/ sorell sauce
For a stubble gose/ muskard & vineger.
After alholowen date/ a swanne

Sauce chadell.

A pigge
A dubble ribbe of beif rosted/ sauce peper and vineger.
A loyne of veale or a brest. Sauce
Halfe a lambe or a kid orenges
Two capons rosted. Sauce wyne and salte/ ale and salte/ excepte it bee vpon soppes.

Two patties of falow dere in a dilshe.
A custarde.
A dilshe of Leches.

¶ The seconde seruice.

Jelly
Peacoke Sauce wyne and salt.
Two connies or half a dosyn rabettes
Sauce mustarde and suger.
Half a dosyn chekyns vpon sorell
soppes.
Half a dosen pigions
Mallarde
Teile } sause mustard & vgis
Gulles
Stokke
Heronshew
Crane
Curlew } Sauce gallentyne
Bitture
Bustarde
Felande Sauce water and salte with
onions sliced.
Half a dosen woodcockes. Sauce mu-
starde and suger.
Half a dosen pertreches
Half a dosen rayles
Sauced as the felauntes.

A doſen of quailes
A diſhe of larkes.
Two paſties of red dere in a diſhe
Tarte
Benſbread
Fritters.

☞ Seruice for fiſſhe daies.

Butter
A ſalet with harde egges.
Potage of Saude eles and lamperns.
red heryng/ grene broyled ſtrawed vpō
White heryng. } Muſtarde.
Lyng
Haburdyn
Salte Samon mineed. Sauce muſtarde and bergis and a litle ſuger.
Powdred conger } Sauce vineger.
Shad
Makrell
Whityng. Sauce with the liuer and muſtarde.
Plaice. Sauce ſorell or wyne and ſalte/ or muſtarde or bergious
Thornebacke. Sauce liuer and muſtarde/ peper and ſalte ſtrawed vpon after it is bruſed.
Freſhe Cod. Sauce grene ſauce.

Bake

Base
Mullet
Eeles vpon soppes.
Roche vpon soppes
Perche
Pike in pike sauce
Troute vpon soppes
Tenche in gelly or in grellell.
Custarde/

The seconde course.

Flownders or floer in pike sauce
Fresshe salmon. } Sauce vineger
Fresshe conger.
Brette
Turbutte
Holybutte
Breme vpon soppes
Carpe vpon soppes
Soles or any other fisshes fried
Rosted Eeles. Sauce the
Rosted lamprons. drippyng.
Rosted Purpos Sauce galentyne.
Fresshe Sturgeon } Sauce vineger
Creues
Crabbe
Shrimpes
Baken lampret

Tarte

Tarte Chese
Figges. Raisyns
Apples. Peares.
Almondes blaunched.

To dresse a Crab.

Firste take awaie all the legges and ye heddes/ and then take all the fisshe out of the shelle & make the shelle as clene as ye can and putte the meate in to a disshe and butter it vpon a chafyng disshe of coles and putte there to sinamon and suger and alitle vineger, and whē ye haue chafed it and seasoned it/ then put the meate in the shelles again and bruse the heddes and set them vpō the disshe side and serue it.

To make a stewed brothe for Capons/ mutton/ biefe/ or any other bote meate / and also a brothe for all manar of freshe fisshe.

Take halfe a handfull of rosemary and as muche of tyme/and bynde it on a bundell with threde after it is washen/and put it in the pot/after that the pot is clene skymmed / and lette it boile a while/thē cut soppes of white bread and put them in a great charger

and

and put on the same skaldynge broth/ and whan it is soken ynough / strayne et through a strayner with a quantitie of wyne or good Ale / so that it be not to tarte/and when it is strayned/poure it in a pot and than put in your capsõs and prunes and so let theim boyle tyll the meate be inough. If the broath be to sweete/ put in the more wyne/ or els a lytell vyneger.

¶ To make Pyes.

Pyes of mutton or beif must be fyne mynced & seasoned with pepper and salte and a lytel saffron to colour it/ suet or marrow a good quantitie/ a lytell vynegre/ prupnes/ great reasons/ and dates / take the fattest of the broath of powdred beife. And if you wyll haue paest royall/ take butter and yolkes of egges & so to temper the floure to make the paest.

¶ To bake Venison.

Take nothing but pepper and salte/ but let it haue inough/ and if the Venison be lene lard it through with bakõ

¶ To roest Venison.

¶ Rosted Venison must haue vinegre

sugre

ſuger and ſinamon/ and butter boyled vpon a chafyngdiſche with coles / but the ſauce maie not be to tarte and then laie the veneſon vpon the ſauce.

Chekyns vpon ſoppes.

Take ſorel ſauce a good quantitie/and put in Sinamon and ſuger/and lette it boyle / and poure it vpon the ſoppes/& then laie on the chekyns.

A pikeſauce for a Pike/ Breme Perche/Roche/Carpe/Eeles/floykes/ and all maner of brouke fiſche.

Take a poſie of roſemary and tyme/ and bynde them togither/and put in alſo a quantitie of perſely not bounde / & put into the caudron of water and ſalt and yeeſt and the herbes/and let theim boyle a prety whyle / then putte in the fiſche and a good quantitie of butter/ & let theim boyle a good ſeaſon and you ſhall haue good pikeſauce.

For all theſe fiſches aboue wrytten if thei muſt bee broyled / take ſauce for them / butter pepper and vineger / and boyle it vpon a chafyngdiſche/ and the laie the broyled fiſche vpon the diſche/ but for Eeles and freſche Salmon no-

thyng

chyng but peper and vineger ouer boyled. And also if you will frie them you must take a good quantitie of perſely/ after the fiſſhe is fried / put in the perſely into the fryng panne and let it fri in the butter and take it vp and put it on the fried fiſſhe / and frie place whyting and ſuche other fiſſhe/except eeles freſſhe Salmon Conger/ whiche be neuer fried but baken / boyled / rosted or ſodden.

To make a Cuſtarde.

A cuſtarde / the coffyn muſt bee firſte hardened in the ouen/ and then take a quarte of creme and fiue or ſixe yokes of egges and beate them well together and put them into the creme/and putte in ſuger and ſmall reyſyns and dates ſliced and put into the coffyn butter or els marowe/but on the fiſſh dates put in butter.

Here after folowethe a new booke of Cokery.

To make clere Jelly

Take two calues fete and a ſhoulder of veale & ſet it vpon the fire in a faire pot with a gallon of water and a gallō of

of claret wyne / than let it boyle tyll it be Jelly / & than take it vp and straine it and put therto Sinamon / Ginger & sugre and a lytell turnesole to colour it after your discretion.

¶ To make a dissh full of Snow.

Take a potell of swete thicke creame and the whites of eight egges & beate them al togider with a spone / then put them in youre creame and a saucer full of Rose water and a dissh full of Suger with all / than take a sticke & make it cleane / and than cutte it in the ende foure square / and there with beate all the aforesayd thinges togither / & euer as it ryseth take it of and put it into a Collaunder / this done / take one apple and set it in the myddes of it and a thicke bussh of Rosemary and set it in the middes of the plater / then cast your Snow vpon the Rosemary & fyll your platter therewith. And if you haue wafers cast some in with all and thus serue them forth.

¶ To frye Beanes.

Take your Beanes and boyle them and

and put them into a frypenge pan with a diſche of butter & one or two onyons and ſo let them fry tyll they be browne all together / than caſt a lytell ſalt vpon them / & than ſerue them forth.

¶ To make Pan puffe.

Take the ſtuffe of Stocke frytters and for his paeſt take a quantite of ale and a lytell yeſt and ſugre / mace and ſaffron / than heate it on a chafingdiſh and put it to your flower with the yelke of a rawe egge and ſo after this maner make vp your paeſt.

To make Bleaw manger.

Take a capon and cut out the braune of him a lyne and parboyle the braune tyll the fleſche come from the bone / and then drie him as drie as you can in a fayre cloth / then take a payre of cardes and carde him as ſmall as is poſſyble and than take a pottell of mylke and a pottell of creame / and halfe a pownde of Rye flower and your carded braune of the capon and put all into a panne / and ſtere it all togither and ſet it vpon the fyer / & whan it begynneth to boyle

put

put therto halfe a pounde of beaten su-
ger and a sauser full of rosewater/ and
so let it boyle till it be very thicke/then
put it into a charger till it be colde and
then ye maie slice it as ye do leiche and
so serue it in.

☞ To make pies of grene apples.
Take your apples and pare the cleane
and core theim as ye will a Quince/
then make your coffyn after this ma-
ner/take a litle faire water and halfe a
dishe of butter and a litle safron and
set all this vpon a chafyngdishe till it
be hote / then temper your flower with
this vpon a chafyngdish till it be hote
then temper your floure with this said
licour and the white of two egges/and
also make your coffyn and season your
apples with Sinamon/ginger and su-
ger inough. Then put them into your
coffyn and laie halfe a dishe of butter
aboue them/ and close your coffyn and
so bake them.

¶ To bake chekyns in like paest.
Take your chekyns and season them
with a litle gynger and salt/and so put
them into your coffyn/and so put in the
barberies

barberies/ grapes or goose beries and halfe a dissh of butter/so close them vp and set them in the ouen / and whē thei are bacon take the yolkes of sixe eggs and a dissh full of vergis and drawe thē through a strayner and set it vpon a chafyngdissche/ then drawe your baken chekens and put therto this fore saied egges and vergis and thus serue them hote.

¶ To bake pigeons in short paest as you make to your baken apples.

Season your pigeons with peper/saffron/cloues and mace/with vergis and salt/then put them into your paest and so close them vp/ and bake theim / thei will bake in halfe an houre / then take them forth/and if ye thynke them drye take a litle vergis and butter and put to them and so serue them.

¶ To make Vautes.

Take the kidney of beale and perboile it till it bee tender / then take and chop it smal with the yolkes of thre or foure egges then season it with dates small cutte/small reysons / gynger suger synamon

ramon / saffron and a litle salte / and for the paest to laye it in / take a dosen of egges bothe the white and the yolkes / and beate theim well all togyther then take butter and put it into a frypyng panne and frye theim as thyn as a pancake then late your stuffe there in and so frye them togyther in a pan and cast suger and gynger vpon it and so serue it forth.

¶ To make pescoddes

Take mary bones and pull the mary hole out of them and cut it in two partes then season it with suger / synamon ginger and a litle salte / and make your paest as fyne as ye can and as shorte and thyn as ye can / then frye theim in swete suet and cast vpon theim a lytle sinamon and ginger and so serue them at the table.

¶ To make stockfritures

Take the same stuffe that you take to a baute and the same paest ye take for pescoddes and ye maie fric theim ore is bake theim.

¶ To stewe tripes

Take a pynte of claret wyne and set it vpon

vpon the fier and cutte your frypes in small peces and there to put in a good quantitie of synamon and gynger and also a sliced onion or twaine and so let theim boyle halfe an houre and then serue them vpon soppes.

¶ To make a pye of aldwes

Take a legge of mutton and cutte it in thin slices/and for stuffing of the same take persely tyme and sauerí/and chop them small/then temper among theim three or foure yolkes of harde egges chopte small/ and small reysyns/dates cutte with mace and a litle salte/ then laye all these in the steakes and then role them togyther. This doocn make your pye and laye all these therin/then season them with a litle suger and synamon/saffron and salte/then cast vpō them the yolkes of thre or foure harde egges and cut dates / with small reysynges so close your pie & bake hym. Thē for a sirrup for it take tosted brede and a litle claret wyne and strayne theim thyne togyther/ and put there to a litle suger / synamon and gynger and putte it into your pye/and then serue it forth

To make thorte paest for tart.

Take fine floure and a curtesy of faire water and a dysshe of swete butter and a litle saffron and the yolkes of two egges and make it thin and tender as ye maie.

To make a tarte of beanes.

Take beanes and boile them tendre in faire water / then take theim out and breake theim in a morter and strayne thē with the yolkes of .iiii. egges / curd made of milke / then season it vp with suger and halfe a dysshe of butter and a litle synamon and bake it.

To make a tarte of goseberies

Take goseberies and parboyle theim in whyte wyne / claret or ale / and boyle with all a litle whyte bredc / then take them vp & drawe them through a strayner as thicke as you can with the yolkes of vi egges / then season it vp with suger / half a dysh of butter / so bake it.

To make a tarte of medlers.

Take medlers when thei be rottē and braie them with the yolkes of .iiii. egges / then season it vp with suger and synamon and swete butter / & so bake it.

To

¶ To make a tarte of damsons.

Take damsons and bolle them in wine other red or claret/ and put therto a dosen of peres/orels white brede to make them stiffe with all/ then drawe the vp with the polkes of six egges and swete butter and so bake it.

¶ To make a tarte of borage floures.

Take borage floures and perboyle the tendre/then straine them with the polkes of thre or foure egges and swete curdes/ orels take thre or foure apples and perboyle with all and strain them with swete butter and a litle mace and so bake it.

¶ To make a tarte of marigoldes primroses or coulslips.

Take the same stuffe to euery of theim that you do to the tarte of borage and the same ceasonyng.

☞ To make a tarte of strawberies.

Take and straine theim with the polkes of foure egges & a litle white brede grated / then ceason it vp with suger & swete butter and so bake it.

¶ To make a tarte of cheries.

Take al thynges that ye do to the tart

of dampfous / ſo that ye put no Peryſ thereto.

To make a Tarte of Spinage.

Take ſpynage and parboyle it tender/ then take it vp and wringe out the water cleane and chopp it very ſmall and ſet it vppon the fyer with ſwete butter in a fryeng pan and ſeaſon it and ſet it in a platter to coole / than fyll vp your Tarte and ſo bake it.

To make a Tarte of Cheſe.

Take harde cheſe and cut it in ſlyces/ and pare it/ than laye it in fayre water or in ſwete milke the ſpace of thre houres / than take it vp and breake it in a morter tyll it be ſmall/than draw it vp thorow a ſtrainer with the yelkes of vi eggeſ and ſeaſon it vp with ſuger and ſwete butter / and ſo bake it.

To make a ſtew after the guiſe of beyonde the Sea.

Take a pottell of fayre water / and as muche wyne & a breſt of mutton chopt in peces / than ſet it on the fyer & ſcome it clene/ than put thereto a diſche ful of ſliced onions and a quantitie of ſynamon/gynger/ Cloues and Mace / with

ſalte

take and ſtew theim all togither / and than ſerue them with ſoppes.

To make egges in monchine.

Take a diſche of roſe water and a diſch full of ſuger and ſet them vpon a chafyngdiſche & let them boyle / than take the yelkes of eight or nyne eggesnew layde and put them thereto euery one from other/ and ſo let them harden a litel/ and ſo after this maner ſerue them foarth and caſt a lytell Sinamon and Suger vpon them.

To make an Applemoyſe.

Take a douſen apples and other roaſt or boyle them/ and draw them thorow a ſtrayner and the yelkes of .iii. or .iiii. egges with all/ and as ye ſtrayne them temper them with .iii. or .iiii. ſponefull of damaſke water if ye wyll/than take and ceaſon it with ſuger & half a diſche of ſwete butter and boile them vpon a chafyngdiſche in a platter and caſt diſkettes of ſynamon and gynger vppon them and ſo ſerue them forth.

To feye Trypes.

Take your Trypes and cutte them in ſmall peces and put them into a pan & put therto an onyon or two & a diſch of

swete butter and let them frye tyll they be browne / and than take theym out & set them vpon a chafyngdysshe and put therto a lytel verges & ginger & serue it

To make a Tarte of Prunes.

Take prunes and set them vpon a chafer with a lytell red wyne & put thereto a manchet and let them boyle togither then drawe them thorowe a strayner with the yelkes of foure egges and season it vp with suger and so bake it.

To make couertarte after the frenche facion.

Take a pynte of creme and the yelkes of tenne egges and beate them all togither and put thereto halfe a dysshe of swete butter and suger and boile them tyll they be thicke/then take them vp & coole them in a plater and make a couple of cakes of fyne paest and lay your stuffe in one of them and couer it with the other and cutte the vent aboue and so bake it.

To stew capons in white broth.

Take.iiii.or fyue beefe bones to make your broth / then take them out when they are sodden and strayne the broth into

into an other pot / then put in your capons hole with rosemary & put theym into the pot and let them stewe/and after they haue boyled a whyle putte in hole Mace bounde in a whyte clothe/ and a handfull or twayne of hole persley and hole prunes and let them boile well / and at the taking vp put to a lytell vergis and salte and so straw them vpon soppes and the marybones about and the marrow layd hole aboue them and so serue them forth.

For Bullet that may be. an other potage.

Take the broath of the same capons & put in a faire chaffer/then take a dosen or xvi. egges and stere them al togither whyte and all / then grate a farthynge white lofe as small as ye can & mynce it with the egges all togither and put thereto salte and a good quantite of safron / and or ye put in your egges / put into your broth/ tyme/ sauery/ margeron and parsley smal chopped / & when ye ar redy to your dyner / set the chaffer vppon the fyer with the broath and let it boyle a lytell and put in your eg-

ges

ges / and ſtere it vp well for qualynge the leſſe. The leſſe boyling it hath / the more tender it wyll be / and then ſerue it forth. ii. or. iii. ſtyces vpon a diſſhe.

To make a whyte broth.

Take a necke of mutton and fayre water and ſet it vppon the fyer and ſcome it cleane / and let it boyle halfe awaye / then take forth of the broth two ladles full & put them in a platter / then chop two handfull of parceley not to ſmall / and let it boyle with the mutton / then take twelue egges and the ſayde two ladles ful of broth and bergis / ſo that it be tarte of the bergis & ſtrayne them altogither / then ſeaſō your broth with ſalte / and a lytell before you go to dyner put all theſe to your mutton & ſtere it well for quaylyng and ſeruc it forth with ſoppes.

An other broth with long wortes.

Take mutton and fayre water / and let them boyle vpon the fyer / & then take lecteus or ſpynage & put thereto / and if ye lyſt to boyle there with two or three chekens and put thereto ſalte and bergeous after your diſcretion & ſerue the forth

forth/the flesh vnder/the herbes aboue

To make a Freasys at night.

Take chekens heades/liuces/ gisernes wings/ feet/ & chop thē in peces of half an inch long & boile them al togider/ & whē ỹ broth is almost sodē away/chop a litle persley & put thereto ẅ vergis & half a dish of butter & so let thē boile let it be tarte inough & so serue it in.

To make Shoes.

Take a rumpe of beife and let it boyle an hower or two and put therto a gret quantitie of cole wurtes and let them boile togither.iii. howers / then put to them a couple of stockdoues or teales/ felland/partrige or suche other wylde foules and let them boyle all togither then season them with salte and serue them forth.

To make Porray.

Take a capon or a hen / and either beif or muttō to make the broth swete with all/add boyle them al togither tyl they be very tender / then take the capon or hen out of the potte / and take out all his bones & bray him in a morter with two pounde of almondes ouer blaun-

sched

ched / then with the brothe of your capon or hen straine them metely thicke then put it in a litle potte and season it with a litle suger/sáders/cloues/ mace and small reysyns so boyle hym & serue hym vpon soppes.

☞ To stew bones or gristles of beife. Take gresties of beife & stewe them as tendre as ye cã fire houres so that ther be no broth left that shall serue you as that tyme / then put a good bundell of rosemary in a faire linnen clothe and a good quãtite of mace in an other cloth & boyle theim all togyther then wryng out the iuyce of the rosemary / & Mace vpon the flesshe and season it with salt and so serue hym.

☞ For to stewe mutton.

Take a necke of mutton and a brest to make the broth strong and then scome it cleane/ & when it hath boiled a while take part of the brothe & put it into an other pot & put there to a pounde of reysyns & let them boyle till they be tendre then straine a litle brede with the reysyns & the broth altogether/ then chop tyme/ sauery / and perseley with other small

small herbes and put in to the mutton then put in the strayned reysyns with whole prunes/cloues/mace/peper/saffron and a litle salte/& if ye list ye maie stewe a chiken withall ozels sparowes oz suche other litle birdes.

¶ To stewe stekes of mutton

Take a legge of mutton and cutte it in small slices and put it in a chafer and put there to a pottell of ale/ and scome it clene/then put therto seuen oz eighte onions thin sliced/ and after thei haue boylde one houre put therto a dissche of swete butter and so let theim boyle till thei be tendre and then put therto a litle peper and salte.

☞ Foz to make wardens in conserue. First make the sirup in this wise/take a quarte of good romney & put a pynte of clarified honey a pounde oz a half of suger/and mingle all these togyther ouer the fire tyll tyme thei sethe/& then set it to coole. And this is a good sirup foz many thynges/ and will be kepte a yere oz twoo. Then take thy warden & scrape clene a waye the barke/but pare theim not/ and seeth them in good red

wyne

wyne so that they be well soked/ and ef
ter that the wyne be nere hande soked
in to them/then take and straine them
through a clothe or through a strainer
into a vessell / then put to them of this
sirrop aforesaid till it be almoste filled
and then cast in the pouders/as fine ca
nell / synamon / pouder of gynger and
suche other and put in boxes and kepe
it if thou wilte. And make thy sirrop
as thou wylte wurke in quantitis
as if thou wylte wurke twen-
tie wardens or more or
lesse as by expe-
ryence.

FINIS.

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Cum priuilegio ad impri-
mendum solum.

M.D.XLV.

fl. p. Shall ꝑ kynge goyd/ ab ge hyste
ochs away/ but ge shall hyz ge gode fe
hib false flyghte pay/ and moze tayllont
ont tayꝛ at ꝑ laste/ but smalle kedzesse/
makynge ꝑ thynges/ ge so graste/ then ban
gynge ȝ dzawynge/ stylle shall ge ȝ me ge
a doo to sett thynges ab ꝑ game ge
God at ꝑ laste shall hyz helpe
and sett good concorde and st

---

the 4 mighty angells P
Corners of ye Heavens
Michael Prince of ye East
Raphael prince of ye west
Gabriel Prince of ye North
Vriel Prince of ye south

The .4. myghty aungelles / stode /
the .4. corners of the firmament /
And. prince of the este /
Saba. prynce of the weste /
Michaell. prynce of the northe /
Suchiel. prynce of the southe /
it is th